French Dressing, Reduced Fat&Sodium300

Number of Servings: 300 (31.65 g per serving)

Amount	Measure	Ingredient
9 1/2	lb	Soup, tomato, cond, cnd
2 1/2	qt	Oil, canola
7 1/2	cup	Vinegar, cider
7 1/2	cup	Sugar
3 3/4	tsp	Spice, garlic Powder
3 3/4	Tbs	Spice, mustard seed, ground
3 3/4	tsp	Spice, pepper, black
2 1/2	Tbs	Spice, celery seeds

Nutri Serving Size Servings Pe	(32g)		cts
Amount Per Se	rving		
Calories 90	Cald	ories fron	n Fat 7
		% Da	aily Value
Total Fat 8g	12%		
Saturated Fat 0.5g			39
Trans Fat	0g		
Cholesterol	09		
Sodium 85n	49		
Total Carbohydrate 6g			
Dietary Fi	0%		
Sugars 50	1		
Protein 0g			
Vitamin A 29	6 · '	Vitamin (2%
Calcium 0%	•	Iron 2%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber	Less than Less than Less than Less than	-,,,,,,	80g 25g 300 mg

Notes

Combine ingredients except for celery seed, may use blender to make smooth. Add celery seed if desired (optional). Refrigerate. Shake well before serving.

Serve 2 T per serving

2 T = 8 grams fat, 90 mg sodium, 6 grams CHO

Regular French dressing has sodium in the 200-300 mg range and is higher in fat and does not fit into guidelines

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